

Title (en)
USE OF VIBRATIONAL ENERGY IN PRODUCING JELLY CONFECTIONERY

Title (de)
VERWENDUNG VON SCHWINGUNGSENERGIE BEI DER HERSTELLUNG VON SÜSSWAREN AUS GELEE

Title (fr)
UTILISATION D'ÉNERGIE DE VIBRATION POUR LA PRODUCTION DE CONFISERIE EN GELÉE

Publication
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Application
EP 09732984 A 20090414

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• AU 2008901838 A 20080414
• AU 2008906651 A 20081224

Abstract (en)
[origin: WO2009126992A1] The invention relates to methods of producing jelly confectionery products, and to jelly confectionery products themselves. The centre- filled jelly confectionery comprises - a centre filling, - a casing, and - a backing layer, wherein the backing layer has a different visual appearance compared to the casing. According to one embodiment, the centre filling is coloured, the casing comprises a colouring agent, and the backing layer comprises said colouring agent of the casing, at a concentration that is greater than in the casing. According to another embodiment, the centre filling is coloured, the casing is uncoloured, and the backing layer is coloured. There is also provided a method for making a centre- filled jelly confectionery, the method comprising: (a) preparing a liquid jelly confectionery composition comprising bulk sweetener and a hydrocolloid gelling agent, (b) cooking the liquid jelly confectionery composition, (c) depositing the liquid jelly confectionery composition into a mould, (d) depositing the centre filling into a mould so that the liquid jelly confectionery composition deposited in (c) forms a casing around the centre filling to produce a casing containing a centre filling, and (e) applying a backing layer to the casing containing a centre filling, wherein the backing layer is provides a different visual appearance compared to the casing, to form the centre-filled jelly. Steps (c) and (d) can be preformed by co- depositing the liquid jelly confectionery composition and centre filling into the mould.

IPC 8 full level
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CPC (source: EP US)
A23G 3/007 (2013.01 - EP US); **A23G 3/50** (2013.01 - EP US); **A23G 3/54** (2013.01 - EP US)

Citation (search report)
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• [IY] DATABASE FSTA [online] INTERNATIONAL FOOD INFORMATION SERVICE (IFIS), FRANKFURT-MAIN, DE; MAKSIMOV A S ET AL: "Rheology of confectionery masses under vibration. (translated)", XP002721011, Database accession no. FS-1977-11-L-0846 & IZVESTIYA VYSSHIKH UCHEBNIKH ZAVEDENII, PISHCHEVAYA TEKHOLOGIYA, no. No. 6, 1976, IZVESTIYA VYSSHIKH UCHEBNIKH ZAVEDENII, PISHCHEVAYA TEKHOLOGIYA 1976 MOSKOVSKII ORDENA TRUDOVOGO KRASNOGO ZNAMENI TEKH. INST. PISHCHEVOI PROMYSHLENNOSTI, MOSCOW, USSR, pages 108 & MAKSIMOV ET AL: "Rheology of confectionery masses under vibration, Izvestiya Vysshikh Uchebnykh Zavedenii", IZVESTIYA VYSSHIKH UCHEBNIKH ZAVEDENII, PISHCHEVAYA TEKHOLOGIYA, KUBANSKII GOSUDARSTVENNYI TEKHOLOGICHESKII UNIVERSITET, RU, no. 6, 1 January 1976 (1976-01-01), pages 108 - 111, XP008143010, ISSN: 0579-3009
• [IY] FREUNDLICH H ET AL: "The influence of ultrasonic waves on the viscosity of colloidal solutions", TRANSACTIONS OF THE FARADAY SOCIETY, FARADAY SOCIETY. LONDON, GB, vol. 34, 1 January 1938 (1938-01-01), pages 649 - 660, XP008143020
• See also references of WO 2009126993A1

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DOCDB simple family (publication)
WO 2009126992 A1 20091022; AU 2009201434 A1 20091029; AU 2009201434 B2 20140220; AU 2009201438 A1 20091029; AU 2009201438 B2 20140306; CA 2720973 A1 20091022; CA 2720973 C 20130108; CA 2721092 A1 20091022; CA 2721092 C 20150120; CN 102118977 A 20110706; EP 2268154 A1 20110105; EP 2268154 A4 20140416; EP 2268154 B1 20150708; EP 2268155 A1 20110105; EP 2268155 A4 20140430; EP 2268155 B1 20150617; ES 2547268 T3 20151005; ES 2549357 T3 20151027; MX 2010011313 A 20110620; MX 340251 B 20160701; PL 2268154 T3 20160129; PL 2268155 T3 20151231; US 2011159154 A1 20110630; US 2011217432 A1 20110908; US 8895093 B2 20141125; WO 2009126993 A1 20091022

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